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Nebbie d'Autunno

Malvasia IGT Sweet

Colour: pale yellow.
Aroma: intense and aromatic.
Flavour: subtle, fresh and vibrant with typical intense, sophisticated, persistent redolence. Delectable sweetness that becomes intriguing savoured glass after glass.

Vintage: 2025
Alcoholic content: 4% vol.
Serving temperature: 6 - 8° C
Vines: Malvasia di Candia
Ageing: To be consumed while young within 10/12 months

Data sheet

Bottle: 0,75 l. cork
N° of bottles produced: 12.000
Classification: partially fermented grape must in stainless steel tank
Area of production: Reggio Emilia
Place: La Rampata
Plant system: "Cordone speronato"
Max. production per hectare: kg. 10.000
Soil: clayey soil
Sugar: 117 g/l.
Total acidity: 6,5 g/l.
Volatile acidity: 0,30 g/l.

Pairing

Emilian cuisine
Cream-flavoured ice cream dressed with traditional gold quality balsamic vinegar, aged 25 years.
Italian cuisine
Cassata siciliana (Sicilian cake with ricotta cheese, chocolate, candied fruit and liqueur).
International cuisine
Red velvet cake, macarons, apple pie.
Casa Medici cuisine
Zuppa inglese pudding.
Vegetarian cuisine
Cream-flavoured ice cream dressed with traditional gold quality balsamic vinegar, aged 25 years.

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